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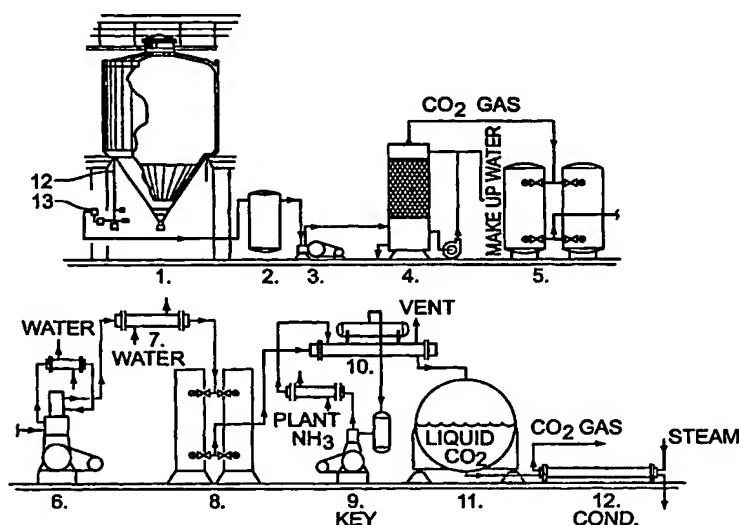
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**(54) Title:** A PROCESS FOR FOAM CONTROL IN BREWERY FERMENTATIONS



- |                       |                                    |  |
|-----------------------|------------------------------------|--|
| 1. FERMENTER          | 5. CARBON PURIFIER                 | 9. NH <sub>3</sub> COMPRESSOR AND COOLER |
| 2. FOAM TRAP          | 6. COMPRESSOR AND INTERCOOLER      | 10. CO <sub>2</sub> LIQUIFIER            |
| 3. BOOSTER COMPRESSOR | 7. CO <sub>2</sub> GAS AFTERCOOLER | 11. LIQUID STORAGE TANK                  |
| 4. WATER WASH         | 8. DRIERS                          | 12. CO <sub>2</sub> EVAPORATOR           |

**(57) Abstract:** A method of controlling the foam generated during a beer wort fermentation is provided in which the pressure in the wort - containing tanks such as a fermentor is varied according to a cycle which allows the pressure to rise to a value preferably of less than about 14.9 psig when it is released until the foam bed stabilizes. The cycle is then repeated. The improved methods allow for less headspace in the vessel and greater efficiency in carbon dioxide collection.

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